

# CAPTAIN BILL'S BUFFET MENU

**SLICED ROAST  
— CARVING —**  
choose two

\*Roast sliced sirloin  
Herb crusted turkey breast

\*Roast prime rib  
(N/A before 5pm)  
Hickory smoked ham

Roast loin of pork  
Roast leg of lamb

## CHAFING DISH

choose three

Sliced roast pork with  
apple stuffing, sage and  
madeira wine sauce

Chicken breast: choice of  
○ francaise ○ marsala wine  
○ piccata ○ milanese style

Stuffed chicken breast  
with prosciutto and  
mozzarella  
- marsala wine sauce

Stuffed filet of sole with  
lobster sauce

Scallops and shrimp  
thermidor

Rigatoni pasta with  
sausage, peppers  
and broccoli in  
garlic and olive oil

Salmon medallions with  
soy ginger sauce

Swordfish with artichokes,  
tomato and lemon butter

Horseradish crusted  
grouper with lemon  
beurre blanc

Penne pasta with shrimp  
in a diced tomato and  
basil sauce

Farfalle with chicken,  
broccoli and sun-dried  
tomatoes in garlic and  
olive oil

Rigatoni alfredo with  
mushrooms, peas, grilled  
chicken and parmesan  
cream sauce

Penne alla vodka with  
prosciutto

Rigatoni bolognese

Manicotti with  
marinara sauce

Chef's selection of  
seasonal potato &  
vegetables included

## COLD PLATTERS & SALADS

choose five

Tossed garden greens with  
gorgonzola cheese and  
balsamic vinaigrette

Crisp salad of romaine  
leaves, shaved romano,  
garlic croutons  
and caesar dressing

House chopped salad with  
gorgonzola cheese and  
red wine vinaigrette  
dressing

Spinach salad with  
strawberries, candied  
walnuts and raspberry  
vinaigrette

Imported penne pasta with  
smoked chicken, sun-dried  
tomatoes, olives and  
romano cheese

Grilled vegetable platter  
with feta cheese and  
raspberry dressing

Cascade of fresh fruit  
and berries

Antipasto platter  
(capicola, salami,  
provolone, olives and  
marinated vegetables)

Greek salad with feta  
cheese

Platter of fresh mozzarella,  
sliced beefsteak tomatoes  
and portobello mushrooms

Orzo pasta salad with  
asparagus and shrimp

Oriental noodle salad  
with chicken

Farfalle pasta with bay  
shrimp, broccoli, prosciutto  
and  
parmesan cheese

Orecchiette pasta salad  
with spinach and  
feta cheese

## DESSERT

choose one

Occasion cake  
Ice cream sundae

Fresh fruit with sorbet  
Brownie ala mode

Warm apple crisp with  
whipped cream

## MENU

Price Per Person: \$48.00 + 22% administration charge + tax (4 hours)

### BEVERAGE PACKAGES

menu includes soft drinks, coffee/tea

Beer & Wine: \$20.00/person + 22%  
administration charge + tax (4 hours)

Open Top Shelf Bar: \$26.00/person + 22%  
administration charge + tax (4 hours)

### ADDITIONS

Passed Hors D'oeuvres: \$9.00/person + 22%  
administration charge + tax (1st hour)

Overtime: \$12.00/person based on original  
count per hour/\$6 per half hour

Administrative Charge: This amount is charged to offset the cost of planning and executing your event which includes room rental, utilities, insurance, cleaning and administrative costs. This charge is not purported to be a gratuity. This amount is not distributed as a gratuity to the workers who provide services: instead, we compensate workers who provide service at your event without an expectation of gratuities. This charge is subject to NY sales tax under 20 NYCRR section 527.8(a). A Maitre'D gratuity of \$2.00/person is suggested based on your satisfaction.

\*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions.

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